

PLATINUM

8.5 Qt. Deluxe Stainless Steel Slow Cooker

Olla de Cocimiento Lento
8.5 Litros de capacidad



Model MST-900V

INSTRUCTION MANUAL & RECIPES

Before operating your new appliance, please read all instructions carefully and keep for future reference.

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SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.
If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

This appliance is intended for Household Use Only.

IMPORTANT SAFEGUARDS

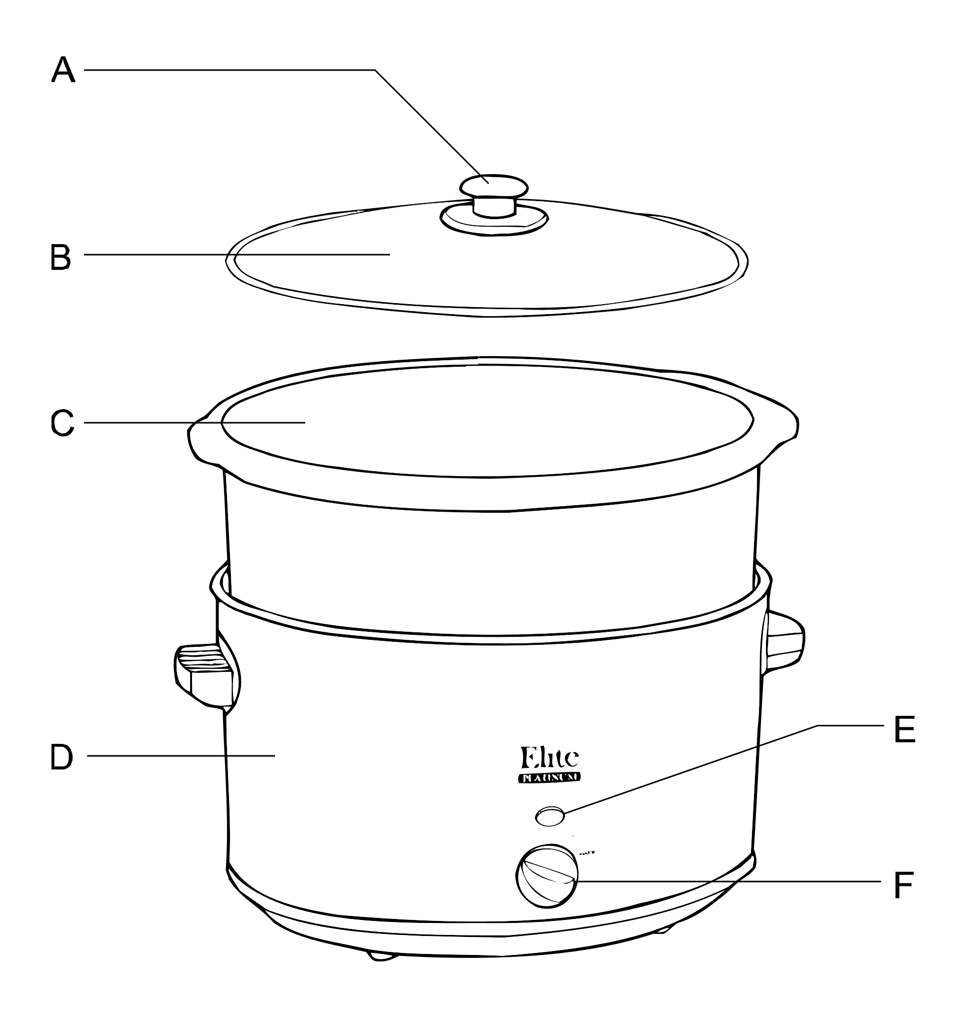
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all the instructions.
2. To protect against the risk of electrical shock do not put base in water or in any other liquid.
3. Close supervision is necessary when appliance is used near children.
4. NEVER ALLOW A CHILD TO USE THIS PRODUCT.
5. Unplug from the socket when not in use, before putting on or taking off attachments, and before cleaning.
6. The use of attachments or tools not recommended by supplier may cause fire, electric shock or injury.
7. Do not use outdoors.
8. DO NOT let the power cord hang over the edge of the table or work-top, and keep it away form any hot surfaces.
9. KEEP YOUR APPLIANCE AWAY FROM ANY HOT PLATES, BURNERS AND HEATED OVENS.
10. Extreme caution must be used when moving an appliance containing hot food, water, or other hot liquids.
11. Do not use the appliance for other than intended use.
12. Do not switch on the cooker if the ceramic pot is empty.
13. Allow lid and slow cooker to cool before allowing it to touch water.
14. Never touch the outer enclosure of the slow cooker during its operation or before it cools. Use the handles or knobs. Do not touch hot surfaces. Use oven gloves or a cloth when removing lid or handling contents.
15. Never cook directly in the base unit. Use the ceramic pot.
16. Do not use slow cooker or glass lid if cracked or chipped.
17. Never leave the appliance connected to the socket outlet when not in use.
18. Do not switch on the appliance when it is upside down or laid on its side.
19. The glass lid and ceramic pot are fragile. Handle them with care.
20. The appliance must not be immersed in water.
21. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
22. Children should be supervised to ensure that they do not play with the appliance.
23. If the supply cord is damaged, it must be replaced by a special cord or assembly available from the manufacture or its service agent.
24. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

PARTS & FEATURES



A) Knob for Lid
B) Tempered Glass Lid
C) 8.5Qt. Ceramic Inner Pot
D) Outer Body/Base
E) Power Indicator Light
F) Off / Warm / Low / High Knob

BEFORE USING YOUR SLOW COOKER

Before using the slow cooker for the first time remove all labels and tags from the product. Wash the ceramic pot and glass lid in hot soapy water with a sponge or a dish cloth, rinse thoroughly and dry.
IMPORTANT: DO NOT IMMERSE THE SLOW COOKER BASE IN WATER.

PLEASE NOTE: The initial 15 minutes of use may result in minimal smell and smoke. This is normal and harmless and comes from the protective substance applied to the heating elements during manufacturing.

OPERATING INSTRUCTIONS

COOKING:

- Place the base on a dry, level, heat resistant surface, away from the edge of the table surface. Do not use on the floor.
- Place food and other ingredients into the ceramic pot, and place the pot into the base.
- Cover with the glass lid. If you need to pre-cook or brown foods prior to slow cooking, this must be done in a pan. Do not try to brown or pre-cook food in the slow cooker.
- Set the control knob to the OFF position before plugging the unit into the main socket.
- Set the temperature to LOW or HIGH settings and cook according to the recipe.
- Do not exceed cooking for over 8 hours.
- Once food is finished cooking, you can switch off the slow cooker or set it to Keep Warm to keep food warm up to 4 hours.
- To turn off, set the knob to OFF and unplug the slow cooker after cooking is complete and remove the ceramic pot using heat resistant gloves or mitts.

CAUTION: BE CAREFUL NOT TO TOUCH THE BASE UNIT AFTER COOKING AS IT WILL REMAIN HOT.

KEEP WARM FUNCTION:

- Food can be kept warm in the slow cooker for up to 4 hours. Past 4 hours and food contents may start to become dry or the flavor may alter.
- Food cooked in other appliances can be transferred to the slow cooker to keep warm as well.

TIPS FOR SLOW COOKING

ABOUT SLOW COOKING:

- Slow cooking has always been the best way to prepare a nutritious hot meal with minimum preparation and maximum free time away from the kitchen.
- Traditionally slow cooking has centered on soups and casseroles but with this oval ceramic pot you can also produce most modern family meals and dinner party dishes. This pot is convenient as well as looking good enough to take straight to the table for serving. (Always place the slow cooker on a heat proof mat or surface).
- This method of cooking is ideal for preparing tougher cuts of meat, giving them the long, gentle simmering that ensures that they become tender and full of flavor.
- The slow cooker should be at least half full for best results to avoid over spilling.
- Slow cooking retains moisture. If you wish to reduce moisture in the cooker, remove the lid after cooking and turn the control to high (if set to low or medium) and simmer for 30 to 45 minutes.
- The lid is not a sealed fit. Don't remove unnecessarily as the built up heat will escape. Each time you remove the lid, allow an additional 10 minutes to the cooking time.
- If cooking soups, leave a 5 cm space between the top of the cook pot and the food surface to allow simmering.
- Many recipes demand all day cooking, if you do not have time to prepare food that morning prepare it the night before and store the food in a covered container in the refrigerator. Transfer the food to the slow cooker and add liquid/gravy. Select the setting low, high or medium.
- Most meat and vegetable recipes require 8-10 hours on low. 4-6 hours on high and 5-7 hours on medium.
- Some ingredients are not suitable for slow cooking. Pasta, seafood, milk, and cream should be added towards the end of the cooking time. Many things can affect how quickly a recipe will cook, water and fat content, initial temperature of the food and the size of the food.
- Food cut into small pieces will cook quicker. A degree of 'trial and error' will be required to fully optimize the potential of your slow cooker.
- Vegetables usually take longer to cook than meat, so try and arrange vegetables in the lower half of the pot.
- After food is cooked, switch cooker off and leave covered with the lid. There will be enough heat in the slow cooker to keep warm for 30 minutes. If you require longer to keep warm switch to the low setting.
- All food should be covered with a liquid, gravy or sauce. In a separate pan or jug prepare your liquid, gravy or sauce and completely cover the food in the slow cooker.

Suitable Foods for Slow Cooking & Preparation

Most foods are suited to slow cooking methods; however there are a few guidelines that need to be followed.

- Cut root vegetables into small, even pieces, as they take longer to cook than meat. They should be gently sautéed for 2-3 minutes before slow cooking. Ensure that root vegetables are always placed at the bottom of the pot and all ingredients are immersed in the cooking liquid.
- Trim all excess fat from meat before cooking, since the slow cooking method does not allow fat to evaporate.
- If adapting an existing recipe from conventional cooking, you may need to cut down on the amount of liquid used. Liquid will not evaporate from the slow cooker to the same extent as with conventional cooking.
- Never leave uncooked food at room temperature in the slow cooker.
- Do not use the slow cooker to reheat food.
- Insert a meat thermometer into joints of roasts, hams, or whole chickens to ensure they are cooked to the desired temperature.
- Authentic stoneware is fired at high temperatures therefore the ceramic pot may have minor surface blemishes, the glass lid may rock slightly due to these imperfection. Low heat cooking does not produce steam so there will be little heat loss. Due to normal wear and tear through the products life, the outer surface may start appearing “crazed”.
- Do not put the ceramic pot or glass lid in an oven, freezer, and microwave or on a gas/electrical hob.
- Do not subject the ceramic pot to sudden changes in temperature. Adding cold water to a very hot opt could cause it to crack.
- Do not allow the pot to stand in water for a long time (You can leave water in the pot to soak).
- There is an area on the base of the ceramic pot that has to remain unglazed for manufacturing purposes. This unglazed area is porous, therefore will soak up water, this should be avoided.
- Do not switch the slow cooker on when the ceramic pot is empty or out of the base.

CARE & CLEANING

Always make sure the slow cooker is unplugged and in the OFF position before storing away or cleaning. Make sure the unit has cooled down completely before cleaning.

- The ceramic insert is dishwasher safe or can also be cleaned with warm soapy water. To remove any foods that have been cooked onto the bottom of the pot, simply soak overnight in soapy water and rinse the next day.
- Do not place a hot or warm ceramic insert into a cold environment or it may result in cracking.
- The exterior of the slow cooker can be wiped with a damp cloth and dried. DO NOT use harsh abrasive cleaner or scouring pad to clean any part of the slow cooker as this will damage the surfaces.
- The glass lid is dishwasher safe once it has cooled down to room temperature. Do not place a hot or warm glass lid into a cold environment or it may result in cracking.

WARNING: NEVER SUBMERGE THE ENTIRE SLOW COOKER INTO WATER OR ANY OTHER LIQUID OR THIS MAY DAMAGE THE SLOW COOKER.

RECIPES

ITALIAN MEATBALLS

1 lb. ground beef
2 eggs
1/2 C. dry breadcrumbs
1/2 tsp. garlic powder
1/2 lb. Italian sausage
1/4 C. milk
3 Tbsp. grated parmesan cheese
salt and pepper

In a bowl, beat eggs and add milk. Add beef and Italian sausage. Mix together. Add rest of ingredients and mix until combined. Shape the mixture into 1 inch balls and place on a greased cookie sheet. Bake at 350°F. for 15 minutes. Add to slow cooker.

Sauce

1 15 oz. can tomato sauce
1 small onion chopped
1/2 C. beef broth
2 garlic cloves minced
1 tsp. salt
1 2 tsp. pepper
1 6 oz. can tomato paste
1/2 C. green pepper
1/3 C. water
1 tsp. oregano
1 tsp. sugar

Mix all ingredients in a bowl and pour over the meatballs.
Cover and cook on Low for 4 - 5 hours.

SLOPPY JOES

3 lbs. ground beef
1 C. celery diced
1 1/2 C. ketchup
1 6 oz. can tomato paste
1/2 tsp. paprika
3 Tbsp. brown sugar
salt and pepper
1 C. onions diced
1 C. green pepper diced
2 Tbsp. Worcestershire sauce
3/4 C. water
3 Tbsp. vinegar
1 tsp. dry mustard

Brown ground beef in a skillet and break up into small pieces. Add to slow cooker. Add the rest of the ingredients and mix well. Turn on low and cook for 8 hours. Serve on hamburger buns.

CHILI DIP

1 lb. ground beef
2 cans refried beans
1/2 tsp. chili powder
8 oz. cheddar cheese shredded
1 16 oz. jar mild picante sauce
8 oz. sour cream
1/2 C. chopped onion
Jalapenos or mild chilies to taste

Brown ground beef and onion in a pan. Drain and add to slowcooker. Add beans, picante sauce, jalapenos (if using) and chili powder. Turn on low and cook for 2 - 3 hours. Add cheese and sour cream last 1/2 hour.

Serve with tortilla chips.

WILD MUSHROOM BEEF STEW

2 lbs. beef for stew, cut into 1-inch pieces
1 tsp. salt
1/2 tsp. dried thyme leaves, crushed
1/4 C. tomato paste
2 cloves garlic, minced
8 oz. assorted mushrooms, such as shiitake, cremini and oyster, cut into quarters
1 C. baby carrots
1/4 C. all-purpose flour
1/2 tsp. pepper
3/4 C. ready-to-serve beef broth
1/4 C. dry red wine
1 lb. red-skinned potatoes (1-1/2-inch diameter), cut into quarters
Fresh parsley (optional)

Combine flour, salt, pepper and thyme in small bowl. Place beef in 8-1/5 quart slow cooker. Sprinkle with flour mixture; toss to coat.

Combine broth, tomato paste, wine and garlic in small bowl; mix well. Add to beef. Add potatoes, mushrooms and carrots; mix well.

Cover and cook on HIGH 5 to 6 hours or on LOW 8 to 9 hours, or until beef and vegetables are tender. (No stirring is necessary during cooking.) Stir well before serving. Garnish with parsley, if desired.

POT ROAST

3 - 4 lb. pot roast
1 C. beef broth
4 - 5 potatoes cut up
large onion cut up
1 lb. carrots cut in 2 inch pieces
salt and pepper

Brown pot roast in a pan on top of the stove. Add vegetables to bottom of slow cooker. Top with roast and pour beef broth over it. Salt and pepper to taste.

Cook for 8 hours on low in slow cooker.

BBQ MEATLOAF

2 - 2 1/2 lbs. ground beef
1 egg
2 tsp. Worcestershire sauce
1/2 tsp. salt
2 tsp. prepared mustard
1 Tbsp. vinegar
3/4 C. barbecue sauce
1 C. crushed soda crackers
1/2 C. diced onion
1/4 C. water
2 Tbsp. brown sugar

Mix all ingredients in a large bowl. Form into a meatloaf shape that will fit into your slow cooker. Cut a strip of foil to go under the meatloaf in the slow cooker, leaving it long enough so that you can use it to lift the meatloaf out when it is finished cooking.
After placing the meatloaf in slow cooker, top the meatloaf with an additional 1/3 C. barbecue sauce. Cook for 8 - 10 hours on Low.

CHICKEN MERLOT WITH MUSHROOMS

2 1/2 to 3 lbs. boneless, skinless chicken thighs
2 garlic cloves, peeled and minced
1 6-oz. can tomato paste
2 Tbsp. quick-cooking tapioca
2 Tbsp. chopped fresh basil
1/4 tsp. salt
2 C. cooked noodles
12 oz. sliced fresh mushrooms
1 large onion, peeled and chopped
3/4 C. low-sodium chicken broth
1/4 C. Merlot or any dry red wine, or additional chicken broth
2 tsp. granulated sugar
1/4 tsp. freshly ground black pepper
2 Tbsp. freshly grated Parmesan cheese

Rinse chicken, pat dry and set aside.
Place the mushrooms, onion and garlic in the insert of the slow cooker. Place the chicken pieces on top of the vegetables.
Combine broth, tomato paste, wine, tapioca, dried basil (if using), sugar, salt and pepper in a medium bowl. Pour mixture over the chicken and vegetables.
Cover and cook on Low for 7 to 8 hours or on High for 3 1/2 to 4 hours.
To serve, spoon chicken mixture over cooked noodles. Sprinkle with Parmesan cheese.

LEMON GARLIC CHICKEN

2 lbs. chicken breasts boneless/skinless
1/2 tsp seasoned salt
2 Tbsp. butter
4 Tbsp. fresh lemon juice
2 tsp. chicken bouillon
1 1/2 tsp. oregano leaves crushed
1/4 tsp. pepper freshly ground
1/4 C. water
4 cloves garlic minced
2 tsp. fresh chopped parsley

Wash chicken and dry on paper towels. Combine oregano, salt and pepper in a small bowl. Sprinkle on the chicken and pat it in.
Fry the chicken breasts until browned in the butter. Transfer chicken to the slow cooker. Add the water, lemon juice, bouillon, garlic and parsley to the pan. Scrape any browned bits from the bottom of the pan. Bring mixture to a boil and pour over the chicken.
Cover and cook on High for 2 1/2 - 3 hours or on Low for 5 - 6 hours. Add parsley and baste chicken. Cover and cook another 15 -30 minutes.

CHICKEN WINGS IN HONEY SAUCE

3 pounds chicken wings (16 wings)
2 cups honey
1/2 cup ketchup
2 cloves garlic, minced
salt and pepper to taste
1 cup soy sauce
1/4 cup oil

Rinse chicken and pat dry. Cut off and discard wing tips. Cut each wing at joint to make two sections. Sprinkle wing parts with salt and pepper.
Place wing parts on broiler pan. Broil 5-4 inches from heat 20 minutes, 10 minutes a side or until chicken is brown. Transfer chicken to slow cooker. (continue on next page)
For sauce, combine honey, soy sauce, ketchup, oil and garlic in bowl. Pour over chicken wings.
Cover and cook on low 4-5 hours or on high 2-2 /2 hours.

SOUTHWESTERN CHICKEN

1 (15-oz) can whole kernel corn, drained
1 (15- oz) can black beans, rinsed and drained
1 (11- oz) can Mexicorn, drained
1 (16- oz) jar chunky salsa (divided use)
6 boneless, skinless chicken breast halves, rinsed and dried
Flour tortillas
Shredded cheddar cheese

Combine the cans of corn, beans and half the salsa in slow-cooker. Top with the chicken. Pour remaining sauce over.
Cover and cook first hour on High, then either 3 more hours on High or 6 on Low until meat juices run clear. Serve with warm tortillas; top with cheese.

CHICKEN PAPRIKA WITH DUMPLINGS

6 boneless, skinless chicken breasts
1 tsp. salt
1 Tbsp. Hungarian paprika
8 ounces sour cream
1 medium onion chopped
1/2 tsp. black pepper
1 cup chicken broth
1 Tbsp. cornstarch or flour

Dumplings Ingredients:
3 eggs
2-1/2 cups all-purpose flour, sifted
1/3 cup water

Add onions to slow cooker. Add seasonings, chicken and broth
Cover and cook on LOW 5 to 6 hours
Shortly before serving, turn on high and stir together sour cream and cornstarch. Stir into slow cooker and heat through.
Taste and adjust seasonings (sour cream and cornstarch may be omitted if desired). Serve with dumplings (recipe below)

Dumplings Instructions
Beat 3 eggs, add 1/3 cup water and 2-1/2 cups flour. Beat with a spoon until smooth. Drop from teaspoon into boiling salted water and cook until dumplings rise to the top, approximately 10 minutes.

CHEESY SHRIMP PASTA

1 (2-lb.) block Velveeta cheese
1 (8-oz) Canned Chopped Tomatoes
4 pods garlic, minced
Cooked pasta of choice
1 (16-oz.) carton half-and-half
1 small onion, chopped
1 lb. raw shrimp

Place cheese, half-and-half, tomatoes, onion and garlic in slow cooker and cook on Low for 4 hours.
Add shrimp and cook for another hour on High or until shrimp are pink.
Cook pasta of choice and spoon sauce over cooked pasta.

FISHERMAN'S SEAFOOD CHOWDER

1 to 1-1/2 lbs. fish (any combination of flounder, ocean perch, pike, trout, haddock or halibut)
1/2 C. chopped onion
1/2 C. chopped carrots
1/4 tsp. leaf rosemary
16-oz. can whole tomatoes, mashed
1 tsp. salt
3 Tbsp. butter or margarine, melted
1/2 C. chopped celery
1/4 C. snipped parsley
1/2 C. dry white wine
8-oz. bottle of clam juice
3 Tbsp. flour
1/3 C. light cream

Cut cleaned fish into 1-inch chunks. Combine all ingredients except flour, butter and cream in slow cooker; stir well. Cover and cook on low setting for 7 to 8 hours (3 to 4 hours on high).

One hour before serving, combine flour, butter and cream and stir into slow cooker. Continue cooking until mixture is slightly thickened.

SALMON BAKE

2 cans salmon, boned and skinned (15 oz. size)
1 tsp. lemon juice
1 chopped green bell pepper
1 can cream of celery soup
1 tsp. garlic powder
2 chicken bouillon cubes, crushed
4 cups bread crumbs
1 (8-oz.) can tomatoes
1 (8-oz.) can cream of onion soup
4 well beaten eggs
1 teaspoon Greek seasoning
1/4 cup milk

Grease slow cooker liner. Combine all ingredients except celery soup and milk. Pour into slow cooker. Cover and cook on low heat for approximately 5 hours.
Combine cream of celery soup with 1/2 cup of milk and heat in saucepan. Use as a sauce for salmon bake.

BAKED STUFFED APPLES

6 medium red tart apples
1/4 C. raisins
1/4 C. butter
3 Tbsp. orange juice concentrate
1 C. light brown sugar
1 Tbsp. orange peel
2 C. very hot water

- Wash and core the apples, but don't peel them. In a pan that will fit in your slow cooker, stand up the apples. Butter the pan first.
- Fill the core cavities with the brown sugar, raisins and orange peel. Top with butter.
- Place the pan in the slow cooker. Pour the hot water around the pan. Sprinkle the orange juice concentrate over the apples.
- Cover the cooker and cook on low for 3 - 5 hours or until apples are tender.

PIÑA COLADA BREAD PUDDING

1 lb. loaf French bread
6 oz. pineapple juice
1/2 C. cream of coconut
3 eggs
1 C. raisins
1 t. lemon peel; grated
10 oz. frozen piña colada drink mix
12 oz. evaporated milk
2 large bananas; sliced
1/4 C. light rum
8 oz. pineapple; crushed w/juice
fresh mint sprigs

- With a sharp knife, peel crust from bread; discard crust or make into bread crumbs for use in another recipe. Cut bread into 1-inch cubes; set aside. In blender or food processor, fitted with a metal blade, combine 1/2 of the following ingredients; drink mix, pineapple juice, evaporated milk, cream of coconut, and banana slices.
- Process until pureed; pour puree into a 6-cup bowl. Puree remaining 1/2 of liquid
- ingredients and banana slices as well as eggs and liqueur, if desired.
- Combine both purees; set aside. Combine raisins and crushed pineapple (and the juice); set aside. Place about 2/3 of bread cubes in slow cooker, sprinkle with 1/2 t. grated lemon peel and spread 1 cup of the raisin-pineapple mixture over bread in slow cooker. Top with remaining bread cubes, then with remaining 1/2 t. lemon peel and raisin-pineapple mixture. Pour pureed ingredients into slow-cooker.
- Cover and cook on LOW 6 hours. Spread pudding into 8 or 10 dessert dishes and serve hot. Garnish with fresh mint sprigs.

BLUEBERRY BUMP CAKE

2 21 oz. cans blueberry pie filling
1 C. butter
2 packages yellow cake mix
1 C. chopped walnuts

Place pie filling in the slow cooker. Combine dry cake mix and butter, sprinkle over filling. Sprinkle the walnuts on top of that. Cover and cook on low for 2 - 3 hours. Serve warm in bowls.

Top with whipped cream or vanilla ice cream.

LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.

2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.

3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.

4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.

5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the “Returns” section below).

6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.

7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**

- Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
- Damages caused in shipping.
- Damages caused by replacement or resetting of house fuses or circuit breakers.
- Defects other than manufacturing defects.
- Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Lost or missing parts of the product. Parts will need to be purchased separately.
- Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
- Damage from service or repair by unauthorized personnel.
- Extended warranties purchased via a separate company or reseller.
- Consumer’s remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia**, **excluding** Puerto Rico and the Virgin Islands.
This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.
For international warranty, please contact the local distributor.
**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA
18401 E. Arenth Ave. City of Industry, CA 91748
Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST
Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
   a) Your name, full address with zip code, daytime telephone number, and RA#,
   b) A dated sales receipt or PROOF OF PURCHASE,
   c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
   d) Any parts or accessories related to the problem.
3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
4. **All return shipping charges must be prepaid by you.**
5. Mark the outside of your package:
   MAXI-MATIC USA
   18401 E. ARENTH AVE.
   CITY OF INDUSTRY, CA 91748
6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
7. **Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**

IMPORTANTES MEDIDAS DE SEGURIDAD

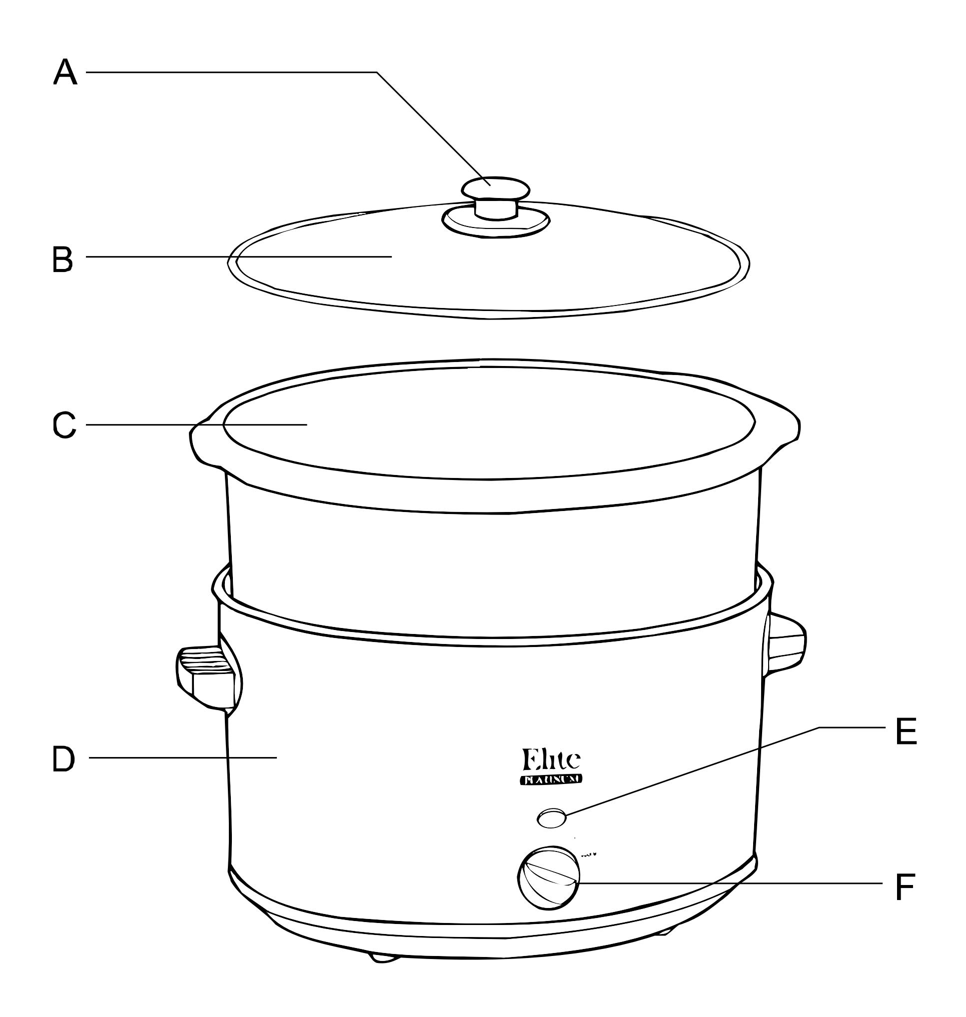
Cuando use aparatos eléctricos, precauciones básicas de seguridad deberán seguirse, incluyendo las siguientes.

1. Lea todas las instrucciones cuidadosamente, antes de usar el aparato
2. No toque las superficies calientes, use el mango o las agarraderas.
3. Remueva todo material de empaque, antes de usar el aparato
4. Lave todas las partes o accesorios removibles, antes de usar por vez primera.
5. Para protegerse, de una descarga eléctrica, no sumerja el cordón, enchufe eléctrico o aparato en agua o ningún otro líquido.
6. Cercana supervisión es necesaria, cuando el aparato sea usado por o cerca de niños
7. Desconecte el aparato, cuando no esté en uso y antes de limpiarlo. Permita que se enfríe, para remover las partes o accesorios.
8. Nunca use ningún aparato con el cordón dañado, enchufe, mal funcionamiento o dañado en alguna otra forma.
9. El uso de accesorios no recomendados por el fabricante, pueden causar daños personales o al aparato.
10. No lo use a la intemperie o en lugares húmedos.
11. No deje que el cordón cuelgue de la orilla de la mesa, mostrador o toque cualquier superficie caliente.
12. No lo ponga sobre o cerca de superficies calientes como estufas y hornos
13. Siempre deberá conectar el cordón eléctrico al aparato y después al toma corriente eléctrica, si aplica.
14. Siempre deberá de apagar el aparato antes de desconectar del toma corriente.
15. Nunca introduzca utensilios de metal en el aparato, podría causar fuego, descarga eléctrica o daños personales
16. Fuego podría ocurrir, si el aparato es cubierto o toca material inflamable como cortinas alfombras y paredes cuando esté en uso.
17. Extrema precaución deberá tener cuando use depósitos construidos de otro material que no sean de metal o vidrio, si aplica.
18. No guarde ni ponga ningún material dentro del aparato, únicamente los accesorios recomendados por el fabricante, cuando no esté en uso.
19. No ponga dentro o en la superficie exterior del aparato los siguientes materiales, papel, cartón, plásticos o algún otro material inflamable.
20. SI EL CORDON DE ALIMENTACION ES DAÑADO ESTE DEBE SER REMPLAZADO POR EL FABRICANTE, PERSONAL CAPACITADO O SU AGENTE DE SERVICIO PARA EVITAR RIESGOS.
21. Nunca coloque los siguientes materiales dentro de la unidad: Papel, cartón, plásticos o materiales similares que no sean comestibles.
22. Algunos superficies de mesas y mostradores hechos o recubiertos de laminados de CORIAN, MADERA FINA O FORMICA, no estan diceñados para soportar calores prolongados generados por ciertos aparatos eléctricos de cocina. SE RECOMIENDA COLOCAR MANOPLAS DE COCINA O MANTELES RESISTENTES AL CALOR BAJO SU APARATO.

GUARDE ESTAS INSTRUCCIONES

ESTE PRODUCTO ES DE USO DOMESTICO!

PARTES Y CARACTERISTICAS



A) Perilla de Tapadera
B) Tapadera de vidrio templado
C) Olla de gres segura para máquina de lavaplatos
D) Acabado en acero inoxidable pulido
E) Luz indicadora de encendido
F) Ajustes convenientes de bajo/ alto/ Ajuste para mantener caliente

USANDO POR VEZ PRIMERA

- Antes de usar su olla de cocimiento lento por primera vez.
- Remueva todo material de empaque.
- Lave el tazón de cerámica removible de la olla incluyendo la tapa de vidrio con una esponja o trapo en agua caliente y jabón, enjuague y seque perfectamente.
- IMPORTANTE: Nunca sumerja en agua o ningún otro líquido la base de la olla.
- Nota: Durante el primer uso de la olla, tal vez usted note un poco de olor a quemado , no se alarme esto es completamente normal y esto se deve a la quema de residuos que fueron dejados en el proceso de manufactura. Esto desaparecerà con varios usos.
- POSICIÓN DE AUTO/DESCONGELADO:
- *Esto le permitirá al usuario cocinar en la posición de cocinar alimentos congelados(AUTO/DEFROST)por todo el dia y estar listo para servir entre 8 o 10 horas mas tarde. Cuando selecciona la posición de (Auto defrost) la olla cocinará a la temperatura mas alta(High) hasta que los alimentos se descongelen y luego se cambiaraá automaticamente cocinando a una temperatura constante mas baja.*
- *No obstante si usted desea extender el periodo de cocinar seleccione la posición de (Slow) pero si decea acortar el periodo de cocimiento seleccione la posicion (High)*

COMO USARLO

- Coloque la olla en una superficie resistente al calor, seca y plana, lejos de cualquier orilla del area de trabajo. No lo use en el piso.
- Ponga los alimentos en el tazón de cerámica y coloque sobre la base. Tape la olla. Si usted nececita dorar primero los alimentos antes de ponerlos en la olla de cocimiento lento, estos deverán ser dorados en un sartén aparte. No trate de utilizar la olla para dorar o precocinar alimentos.
- Coloque el boton en la pocición de apagado(Off) antes de de conectar la unidad al toma corriente.
- Apague la unidad y desconecte de la toma de corriente despues de cocinar, utilize guantes para remover el tazón de cerámica de la base.

CUIDADO: NO TOQUE LA BASE DE LA OLLA INMEDIATAMENTE DESPUES DE COCINAR ESTA MUY CALIENTE Y PUEDE CAUSARLE GRAVES QUEMADURAS.

COCER A FUEGO LENTO

- El cocer lentamente a sido siempre el mejor metodo para cocinar nutritivamente con un minimo de preparación sin tener que perder mucho tiempo en la cocina. Este moderno estilo de cocinar a sido traido para usted por Elite Cusine
- Tradicionalmente el cocinar lentamente se a centrado tradicionalmente para Sopas y estofados regulares pero con esta olla de construcción ovalada tambien usted podrá cocinar los mas sofisticados y modernos platillos familiares para sus fiestas. Este lujoso y conveniente tazón lo puede utilizar para llevar y servir los alimentos directamente a la mesa. Como protección siempre coloque el tazón sobre una cubierta resistente al calor.
- Este metodo para cocinar es ideal para preparar cortes de carnes muy duros , dandoles el tiempo, para cocinar muy lentamente asegurando la absorción total de los condimentos y el blando terminado de la carne.

Alimentos adecuados para preparar y cocinar a fuego lento:

Casi todo tipo de alimentos son adecuados para cocinar lentamente ; sin embargo se tiene que seguir ciertas reglas.

- Corte las raices de los vegetales en partes iguales y pequeñas la razón es que toman mas tiempo que la carne para cocinarse. Las raices deverán de sofreir por unos 2 o 3 minutos antes de cocinarlos lentamente, asegurese de que los inredientes esten sumergidos y las raises de los vegetales estén colocados en el fondo del tazón de serámica.
- Corte todos los exesos de grasa de la carne antes de ponerlos a cocinar, el metodo de cocimiento lento no permite la evaporación de la grasa.
- Al adaptar una receta convencional con otra, podra ser necesario disminuir la cantidad de liquído usado. El liquído no se evaporará de la olla de la misma manera que la reseta convencional.
- Nunca deje alimentos sin cocinar dentro del tazón a la temperatura ambiente
- Los frijoles deverán de ser enjuagados y hervidos cuando menos por unos 10 minutos para remover impuresas y toxinas previamente antes de ponerlos a cocinar en la olla de cocimiento lento.
- Para asegurarse que los alimentos a cocinar esten bien cocidos a la temperatura correcta, inserte el termometro en la carne de res, jamón o pollo.
- Autenticos tazónes de cerámica son manufacturados a altas temperaturas por lo tanto el tazón de serámica podra tener pequeñas imperfecciones,
- la tapadera podra vibrar un poco devido a esta imperfección. El cocinar lentamente no produce vapor, por lo tanto Habra un poco de pérdida de calor. Devido al desgaste por el uso normal la superficie exterior de la olla empezarán a verse rajaduras superficiales que no afectan de ninguna manera su funcionamiento.
- No ponga su olla de cocimiento lento o tapadera en el horno, congelador o microhondas.
- No precaliente la olla antes de poner los alimentos.
- No exponga la olla a cambios bruscos de temperaturas . Como echar agua dentro de la olla estando muy caliente. Esto podra causar rajaduras en el tazón de cerámica.
- No deje el tazón sobre agua por largo periodo de tiempo (Puede dejar el tazón remojando en agua).
- Existe una area en la superficie exterior inferior del tazón que no esta glaseado es de superficie porosa y fue necesario en la manufactura del tazón. Esta area no deverá exponerse o dejar sumergido en agua.
- No encienda la unidad cuando el tazón este vácio o fuera de la base.

Sugerencias para cocinar lentamente:

- Para mejores resultados la olla de cocimiento lento deverá de estar a medio llenar.
- El cocer lentamente retiene húmedad. Si usted decea reducir la húmedad en el tazón, remueva la tapadera despues de cocinar y coloque el control de temperature en (HIGH) si es colocado en (LOW O MEDIUM) dejelo cocinar por 30 o 45 minutos.
- La tapa no sella completamente, no la remueva si no es necesario, el calor generado dentro de la olla escapará. Cada vez que destape la olla deje otros 10 minutos adicionales cocinando
- Si cocina sopas o consome deje 5 cm de espacio entre la olla y la superficie de lo que esta cocinando
- Muchas recetas de cocina demandan todo el dia para cocinar, Si usted no tiene tiempo para preparar los alimentos esa mañana, preparelos en la noche y guarde los alimentos en un recipiente con tapadera en el refrigerador. Cuando tranfiera y precliente los alimentos en la olla de cocimiento lento ponga un poco de consome o agua, seleccione la temperatura (LOW, MEDIUM O HIGH).
- Casi todas las recetas de cocina para carnes o vegetales requieren de 8 a 10 horas de cocimiento en la posicion de (LOW), 5 a 7 horas en (MEDIUM) y de 4 a 6 horas en (HIGH).
- Algunos alimentos no son apropiados para cocer lentamente como pasta y mariscos, la leche y crema deverán de ser aderidos solamente casi al final. Muchas cosas pueden afectar la rapidez en que los alimentos puedan estar cocinados, agua, contenido de grasas, temperatura y tamaño del producto a cocinar.
- Piezas de alimentos cortados en trozos pequeños se cocinarán más rapido. Cierto percentage de errores puede ser requerido para obtener el maximo potencial y beneficio de su olla de cocimiento lento.
- Los vegetales usualmente toman un poco mas de tiempo que las carnes, por lo tanto trate de colocarlos en la parte media baja del tazón de cerámica.
- Despues de que los alimentos se hayan cocinado, apague la unidad y mantengalo tapado, Hay suficiente calor generado en el tazón para mantener los alimentos calientes por 30 minutos aproximadamente. Si se require mantener los alimentos calientes por mas tiempo, coloque el control de temperature en(LOW).
- Todos los alimentos a cocinar deverán estar cubiertos completamente con salsa, consome o agua.
- Semi guise las cebollas y carnes en un sartén para sellarlos en sus propios jugos asi tambien podrá reducir el contenido de grasas antes de ponerlos en la olla. Hacer esto no es necesario si el tiempo es limitado, pero aumenta el sabor.
- Cuando haga asados de carne de rez, jamón y pollo el tamaño y forma es importante. Trate de mantener el asado en las 2/ 3 partes de la parte baja de la olla y cubra completamente con agua. Si es necesario corte en dos pedazos.

CUIDADOS Y LIMPIEZA

Siempre asegurese de que la unidad este apagada, desconectada del toma corriente y completamente fría antes de limpiar o guardar.

- El tazón de cerámica puede ser lavado en el lavaplatos o puede ser limpiado con agua tíbia y jabón.Para remover cualquier reciduo de alimentos del fondo del tazón de cerámica, simplemente deje remojando la olla toda la noche con agua caliente y jabón, enjuague la mañana siguiente
- El exterior del producto puede ser limpiado con un trapo húmedo seque perfectamente. NUNCA use limpiadores abrasivos, estropajos de metal o espatulas de metal para limpiar la unidad, al hacerlo la superficie del mismo se dañará.

CUIDADO: NUNCA SUMERJA LA UNIDAD COMPLETA EN AGUA O NINGÚN OTRO LÍQUIDO AL HACERLO PODRÍA DAÑAR LA UNIDAD.

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.

2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.

3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.

4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.

5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).

6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.

7. Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:
- Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
- Los daños causados durante el envío.
- Los daños causados por la sustitución o reposición de fusibles o disyuntores.
- Defectos que no sean defectos de fabricación.
- Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
- Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
- Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
- Daños por servicio o reparación por personal no autorizado.
- Las garantías extendidas compradas a través de una empresa independiente o revendedor.
- Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

* Un año de garantía limitada válida solamente en los 50 **estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**
Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.
Para la garantía internacional, por favor póngase en contacto con el distribuidor local.
** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.
18401 E. Ave Arenth. City of Industry, CA 91748
Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST
Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:
A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
    a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
    b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
    c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
    d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.
4. **Todos los gastos de envío de devolución debe ser pagado por usted.**
5. Marque el exterior del paquete:

    MAXI-MATIC EE.UU.
    18401 E. ARENTH AVE.
    CITY OF INDUSTRY, CA 91748

6. Una vez que su devolucion ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.
7. **Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.**